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(54) Title: METHOD FOR IMPROVING THE FUNCTIONAL PROPERTIES OF A GLOBULAR PROTEIN, PROTEIN THUS PREPARED, USE THEREOF AND PRODUCTS CONTAINING THE PROTEIN

(57) Abstract: The invention relates to a method for improving the functional properties of globular proteins, comprising the steps of providing a solution of one or more globular proteins, in which solution the protein(s) is/are at least partially aggregated in fibrils; and performing one or more of the following steps in random order: increasing the pH; increasing the salt concentration; concentrating the solution; and changing the solvent quality of the solution. Preferably, the solution of the one or more globular protein is provided by heating at a low pH or the addition of a denaturing agent. The invention also relates to the protein additive thus obtained, to the use thereof for food and non-food applications and to the food and non-food products containing the protein additive.